



Great battles have not only produced famous generals, but gourmet dishes as well. Chicken Marengo was named after the battle of Marengo, in which Napoleon Bonaparte defeated the Austrians on the 14th of June, 1800. This dish was first cooked on the battlefield itself by Dunand, chef to Napoleon.

Bonaparte, who ate nothing until after a day's battle was

over, had gone forward with his general staff and was a long way from his supply wagons. Seeing his enemies put to flight, he asked Dunand to prepare dinner for him. All the chef could find were three eggs, four tomatoes, six crayfish, a small hen, a little garlic, some oil and a saucepan. He then and there created the Chicken Marengo.

The dish was served on a tin

plate, the chicken surrounded by the fried eggs and crayfish, with the sauce poured over it, the water being laced with brandy borrowed from the General's flask. Bonaparte, having feasted upon it, said to Dunand, "You must feed me like this after every battle."

The American fighting man today does not have a personal chef, but he does have his C-